

# CLASSIC BEER BRATS

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These awesome beer brats are boiled and then put on the grill! This simple recipe will be a winner at your next cookout. Full recipe found [HERE](#).

## INGREDIENTS

- 4 12oz cans of beer
- 1 large onion diced
- 10 pieces of bratwurst
- 2 tsp red pepper flakes
- 1 tsp garlic powder
- 1 tsp Salt
- 1/2 tsp ground black pepper

## INSTRUCTIONS

1. Preheat an outdoor grill for medium-high heat. When hot, lightly oil grate.
2. Combine the beer and onions in a large pot; bring to a boil. Submerge the bratwurst in the beer; add the red pepper flakes, garlic powder, salt, and pepper. Reduce heat to medium and cook another 10 to 12 minutes. Remove the bratwurst from the beer mixture; reduce heat to low, and continue cooking the onions.
3. Cook the bratwurst on the preheated grill, turning once, 5 to 10 minutes. Serve with the beer mixture as a topping or side.